



Christmas Day 2023

Peak View Restaurant and Tea Rooms Tel. 01298 22103

Starters

Homemade Roasted Red Pepper & Tomato Soup (ve, v & g.f)

Served with a warm bread roll & toasted croutons

Smoked Salmon & Prawn Duo (g.f)

Smoked salmon mousse topped with oak smoked salmon accompanied with a mini prawn cocktail

Garlic and Stilton Mushrooms on Toasted Sourdough (v)

Pan-fried mushrooms in a creamy garlic and stilton sauce

Pigs in Blanket Tart

Cheddar and onion tart with cranberries and a pig in blanket in a herb crust

Smoked Haddock Florentine Fishcake (g.f)

A smoked haddock, spinach & potato fishcake filled with a rich creamy cheese sauce and coated in breadcrumbs

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Main Course

Roast Turkey, sage and onion stuffing with all the seasonal trimmings

Hand carved turkey served with stuffing, pigs in blankets and homemade gravy

Lamb Shank in Mint & Rosemary Gravy (g.f)

Slow cooked lamb shank in a mint and rosemary gravy

Slow cooked Short Rib of Beef (g.f)

Slow cooked rib of beef with salt and pepper seasoning and bacon lardons and a Yorkshire pudding

Pan Fried Swordfish (g.f)

Pan Fried Swordfish slowly cooked in a lemon and tarragon butter

Squash, Cranberry & Red Onion Tagine (ve,v & g.f)

Roasted butternut squash and red onion wedges in a sweetly spiced tagine style sauce flavoured with orange, cinnamon, cranberries and sultanas

All served with seasonal vegetables and roast potatoes

Desserts

Traditional Christmas Pudding

Served with hot brandy sauce or custard

Chocolate Fondant (v & g.f)

Chocolate sponge with a melting chocolate centre

Banoffee Meringue Roulade (v & g.f)

Rolled meringue filled with caramel toffee and banana flavoured whipped cream

Ice Cream (v & g.f)

Selection of Vanilla, Pistachio, Lemon Curd Meringue or Mint choc chip ice-cream

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...and to finish

Cheeseboard

Brie, Stilton, Wensleydale with cranberries with a red onion chutney, biscuits

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Freshly brewed coffee or tea with mints

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Additional Gluten Free / Vegan options on request

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£54.75 adults, smaller portions available for children £44.50

A £10.00 non-refundable deposit per person is required when booking



Booking Form

Contact Name and Telephone Number:

Numbers Adults _____ Children _____

Time of Reservation

It is essential you state Gluten Free / Vegan options on your menu selections.

No	Starter
	Soup (ve, v & g.f)
	Smoked Salmon Duo (g.f)
	Garlic & Stilton Mushrooms (v)
	Pigs in Blanket Tart
	Smoked Haddock Florentine Fishcake (g.f)

No	Main Course
	Roast Turkey
	Lamb Shank (g.f)
	Rib of Beef (g.f)
	Pan Fried Swordfish (g.f)
	Squash, Cranberry & Red Onion Tagine (v, ve & g.f)

No	Dessert
	Christmas Pudding
	Chocolate Fondant (v & g.f)
	Banoffee Meringue Roulade (v & g.f)
	Ice Cream (v & g.f)